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Quick Mill Vetrano

A Closer Look

The details were correct at the time of writing, but the manufacturer and Bella Barista reserve the right to change the technical specification of the packaging, machines and any accessories supplied with the machine (including quantity and type of accessories supplied)

Overview

The Vetrano is very well packed in a sturdy cardboard box and used shaped polystyrene as a packing material. This machine is unlikely to get damaged in transit.

With the exception of the rotary pump and associated mains water connections, the Vetrano is internally identical to the Andreja Premium. Externally the machine is very well finished indeed, as with the Andreja it is very shiny, but the steel is a far heavier grade (and higher quality) than the Andreja. It uses high quality components and has a very nice quality feel**.** The warmer tray is of a good size, the machine is quite tall, but fits comfortably under normal height kitchen wall cabinets. The Vetrano has no rattles at all when operating, mainly because of the excellent design and avoidance of metal parts touching that may cause vibration. The Vetrano **rotary** pump is extremely quiet, the rubber mounts no doubt help a lot here. The pump is a Rotoflow made by Fluid-o-Tech and the motor is an RPM unit, both are recognised good quality units.

This type of machine internally, is slightly more complex than the cheaper single boiler non Heat Exchanger (HX) machines, but actually much simpler to operate in daily use. There are fewer controls and no need to do anything special (apart from plumbing it into the water mains) to draw steam, hot water or espresso at any time. The Vetrano automatically maintains the water level in the boiler as required

The drip tray is large and is properly finished, with an extra front plate which cleans up any exposed edges, very similar to the Zaffiro. It also slides out easily, making emptying the drip tray a pleasure rather than a pain. The cup rack does not have to be removed when removing the drip tray.

As with the Isomac machines the portafilter baskets are high quality and come assembled and the spouts in the right place. I wish Izzo could do this!

The boiler is a good size; it looks to be about 1.4 litres and has a powerful 1500w heating element. It's a very, very strong steamer and has a quick recovery time after drawing water for an Americano or a cup of tea

The only development I would very much like to see on this machine is the option of "tanked" and/or mains water operation as in the Expobar machines. The Vetrano has been very well built and designed, with high quality components. I would expect it to be extremely reliable

Some of the things I liked were:

- Really nice build quality
- The water and steam wands are well placed, mounted on ball joints and they use non-compression valves (as on the Andreja Premium).
- Whisper Quiet, a very smooth operator indeed, no rattles and virtually no vibration
- I liked the metal feet and the whole machine I thought looked really nice. There are no curves, but it's not that type of machine, definitely a timeless look

Servicing this machine will be easy, the case is simple to remove. The pump is very accessible and replacement looks straightforward. The water sensitive control board sensibly mounted out of any potential water hazards and not in the main body of the machine, a little extra protection with a plastic sleeve (as in the Isomac relax) would be a nice enhancement and further reduce the possibility of water damage caused by spillage during filling the tank, or venting.

In summary; The Vetrano is an excellent quality machine for the domestic consumer to use, easy for the reseller to support and maintain. It will provide many years of reliable service with the minimum of maintenance. A flagship machine in the Quick Mill range (with good reason) and has been for some time, it is not a cheap machine, but this sort of quality and attention to detail has never come cheaply.

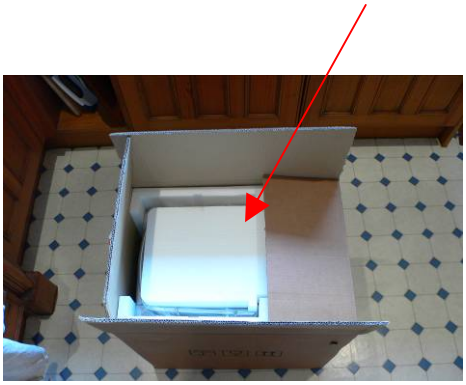
The decision is; not whether you feel it meets all your requirements, it will, but rather do you like it, and all the extra features and attention to detail. All the “prosumer” machines from the different major manufacturers do everything you would expect and they do it well. **The other important point is that the Vetrano has to be plumbed in to the mains. This is a great convenience as it removes the need to regularly fill an onboard tank, but does require some basic plumbing and possibly a hole in the countertop.** Descaling would also require temporary disconnection from the mains and placing the feed hose in a container of descaling solution.

The vital statistics for this machine are as follows

- Dimensions all approx. (not including steam/water wands) W = 285mm, D = 450mm H= 400mm
- Heating elements 1500W
- Boiler has a capacity of approximately 1.4 litres (I have seen it stated as 1.6 litres, but I think it’s smaller than that).
- Boiler are copper with brass ends and insulated
- Weight is approximately 25kg
- Pump in the test machine was an Fluid-o-Tech (rotoflow)
- Group is an E61 type group (so spares and accessories are plentiful and reasonably priced)

How it arrived and unpacking

Sturdy box, , good use of polystyrene packaging obviously specifically designed for the machine.



The Quick Mill came with a manufacturer's manual that is of the usual poor standard common with these machines. It only covers the basics of machine operation and a very brief description of how to make coffee. The UK Bella Barista guide will prove to be of significant help to the novice user.

I did not review this particular machine at home as usual, so for the home user who may contemplate purchasing this machine (and to give a comparison vs. other reviews), an approximation of how it might look on my home kitchen counter, with a picture of the Vetrano overlaid on a picture of the Andreja Premium. As usual a corner positioning would be ideal, especially when located near a sink.

Once in position on the counter the machine looks nice and does not dominate on standard sized work surface. It is a tallish machine but gives enough room under standard height kitchen cupboards for cups etc

Preparing the machine for use

There is nothing to remove, peel off, portafilter baskets to assemble or any thing else to do other than lift the machine onto the counter and connect it to the water mains plumbing.

Flushing the machine before 1st use

Always important as I never like the idea of using a machine without thoroughly flushing it through, especially considering that the machine may have stale water from factory testing (many months old), or manufacturing residues.

Inside the Vetrano

Internal build quality is good with very high quality components. Components are well positioned and neatly assembled.

Servicing this machine will be very easy; strip down is fast and simple with little potential for error. Component quality is (as you would expect very high), and the design excellent with easy access to internal components. .

Key features

Item/Description	Picture	Comments
Don't like cheaper puffy plastic label, However, I did love the neat and good looking metal feet. They also have small rubber pads on the bottom, so no worries about countertop scratches		One of my pet hates, I don't want a steel machine with a plastic label. I want a metal badge! At last though a manufacturer is using nice quality and nice looking metal feet.

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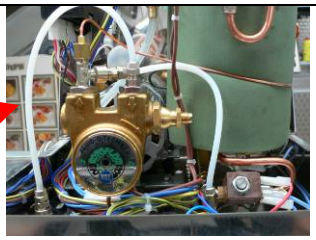
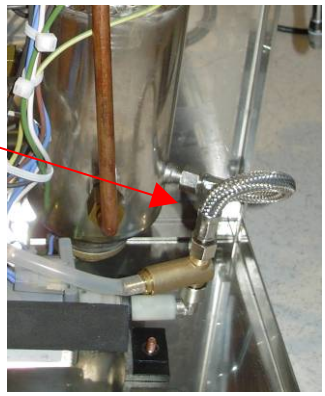
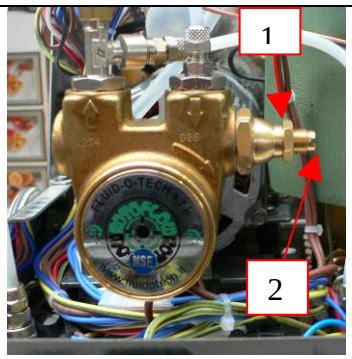
High pressure pump line was simple high pressure plastic tubing not steel braided as we're used to seeing? The only other machine I have seen this on so far was the Super Giada The steel braided high pressure line on a Zaffiro	 	It will not cause a problem, but I do not know why they have not used steel braided pipe?
Removing the outer case is not difficult for a trained engineer.	There are about 9 screws to remove although some screws are different lengths and the order of removal is important. Care should be taken by the home user during case removal.	
The Water and steam knobs are quite ergonomic.		They do have an advantage of no hot little acorn nut to burn you, as on the usual star shaped knobs. The quality of the plastic feels fine, but it would be a nice touch if they offered optional polished wood knobs, or cool touch steel of a similar shape.
Internal Wiring	It's good, about the same as an Isomac (Millennium etc.), not as neat as an Izzo Vivi or Alex (but Izzo machines do have exceptionally neat wiring!)	
Brew Pressure on the review machine was about right and a big plus with the Vetrano, is the ease of adjustment!		The pump pressure measured 9.5 bar on my own pressure measuring portafilter and 9.0 bar on the Vetranos built in gauge. The pumps are very easy to adjust, simply undo the locking nut (1) on the adjuster and then the adjuster (2) can usually be turned with fingertip pressure alone. **Unplug from mains when doing this**

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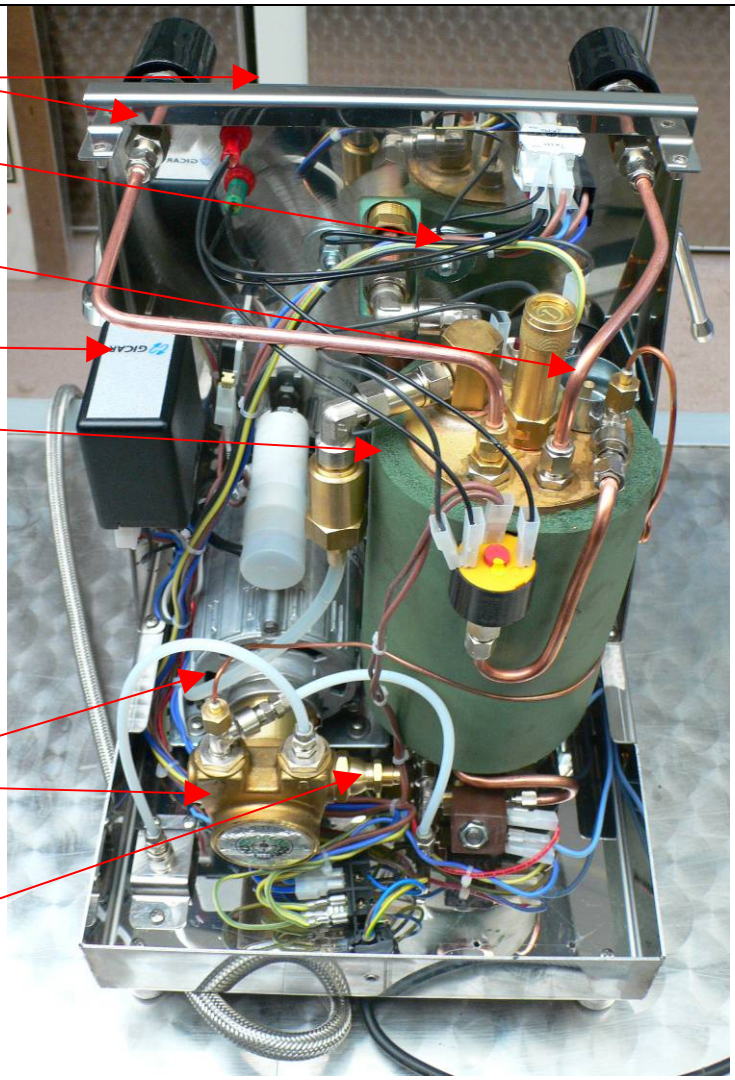
Very Strong Steamer	Steamed 400 ml of water at around 5c to 60c in around 45 seconds. Fantastic steaming performance (professional steaming ability), especially for large milk volumes. It might be difficult initially for the inexperienced user to get micro-foam from smaller domestic volumes. I do think it will be easy to become competent, even though it steams VERY quickly.
Portafilters coming ready assembled and spouts in the right place. Heavy and of good quality.	Very similar to the Isomac filter holders, the only difference I could see was in the single basket (internal one that fits within the portafilter), which had more flattened sides and puck release is better than other single baskets!
Lack of vibrating panels and a rubber mounted rotary pump motor, makes the Vetrano a very quiet machine to operate	They really seem to have cured the vibrating panel problem.

Nice quality steel case & frame very nice professional type “non compression” valves on water & steam Wiring routed neatly and well tied Liked the circular channel around the pressure valve, prevents water dripping down Quality Gicar control Unit. These are reputed to be very reliable Insulation on the copper boiler (with brass ends is a great idea it certainly will prevent heat loss and coupled with the ventilation slots will help keep the components cool. CEME Pressurestat, with red protective cap over adjusting screw All components very accessible. This makes servicing quick and easy Rotary Pump and RPM motor Brew pressure easy to adjust	
Pump replacement should be a straightforward it’s nice and accessible	Experienced technician approx 45m **and Bella Baristas Rotoflow pumps are very reasonably priced**
Dual function brew pressure and boiler pressure gauge. Looked nice and very easy to read.	I liked the fact that the gauge had green and red areas. Rather than no indication of maximum and minimum recommended pressures..

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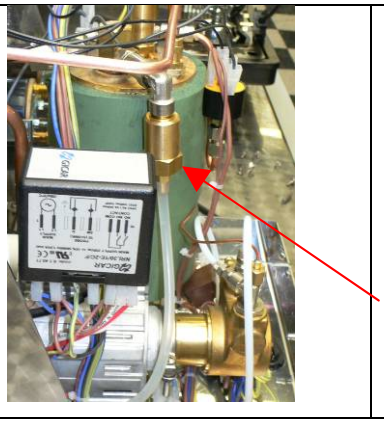
Good sized cup warming tray and of course no need to remove to fill a tank as it's plumbed into the water mains		A piece of perforated non-slip matting is essential to stop the tray getting scratched. I would like to see the manufacturers supply something made for the machine
I loved the no burn steam and water wands, what a great idea. Also having the wand mounted on a ball-joint, as they should be, is much nicer. Drawing water is good, the Andrejas are by far the best of any machine I have reviewed for the steadiness and volume of flow! (probably due to the vertically mounted boiler)	The true value is more than being able to move them. After steaming milk, I realised how easy the milk wand is to clean!! The milk doesn't bake on.	
Drip tray is nicely finished and doesn't have the unfinished look of the millennium, the extra steel front panel hides any edges		In addition it's a good size and can be removed without removing the cup rack above. This makes emptying much easier.
There is an overload reset switch on the top of the boiler which is (consumer resettable),	I am not sure whether this is a good thing or not. If it trips out, I think it's always advisable to return the machine to a service centre for a proper check. It will however prevent damage and reduce the costs of any repair as there is no old style fuseable link to replace. The fuseable links also take a little time to heat and break the circuit and this could allow more damage to occur!	
An access port at the bottom of the machine so the heating element can be removed easily.	It would have been so easy to have forgotten this, making heating element replacement a difficult job. As it is Quick Mills continual attention to detail with the Vetrano has ensured this won't be a problem.	
The Vetrano does have an Over Pressure Valve (OPV) that vents into the drip tray, but unlike machines with a Vibration pump, the OPV does NOT regulate the pressure and is simply a safety device set to release pressure at around 12-14 bar. So there will not be continual water venting into the drip tray as a result of pressure regulation, but only if the Rotary pump pressure has risen to greater than 12-14 bar.		In a rotary pump pressure is regulated using a "balanced by pass" built into the pump, this simply routes excess pressure from the outlet back to the inlet of the pump. This allows very accurate and stable pressure regulation. **Do not adjust this OPV valve in an attempt to change brew pressure!**

Temperature and Pressure Issues

The Vetrano runs hot, as is usual with HX machines, which are a tight compromise between continuously available steam, and production of brew water for espresso. The boilers are running at some 124-126c so the group gets much hotter than on a single boiler machine running at around 98-102c (because there is some pressure in the boiler of these machines).

Most manufacturers feed the Faema E61 thermosyphon from the heat exchanger and take no special measures to ensure that the group does not get too hot. This means a cooling flush is required, prior to drawing espresso. The E61 group is actually quite well suited to single boiler non HX systems in comparison and hence it's wide use on these non HX machines as well.

This actually works in 2 ways.

1. The water flashing off to steam from the group removes some heat from the group (evaporation).
2. The main benefit is to remove the water than has been sitting in the heat exchanger (as it will be at around 125-128c)

The fresh water that would come through the HX after the cooling flush is heated by the HX in the boiler and probably further heated by the group.

The Vetrano required a normal 4oz cooling flush when running at 1.25 bar (internal water temp of approx 124c). **The Espresso shot if pulled directly after the cooling flush will be slightly below the optimum brew temperature, which is obtained about 40-60 seconds after the cooling flush.**

Please note inlet water temperature will vary greatly on a plumbed in machine with the seasons and the temperature of the water supply. Unlike a tanked machine where the water in the holding tank gets hotter and hotter the longer the machine is on! This means there could be significant variations to the above figures.

A rate of about 1 shot about every 60 seconds seems to keep the machine in the middle of the correct zone for brewing espresso. Importantly though unlike other HX machines when pouring a number of shots at sporadic intervals over a 5 or 10 minute period, you are unlikely to have to be doing mini cooling flushes all the time, as the brew temperature remains in the optimum zone. Only if the machine is left for more than 5 minutes does another cooling flush need to be performed

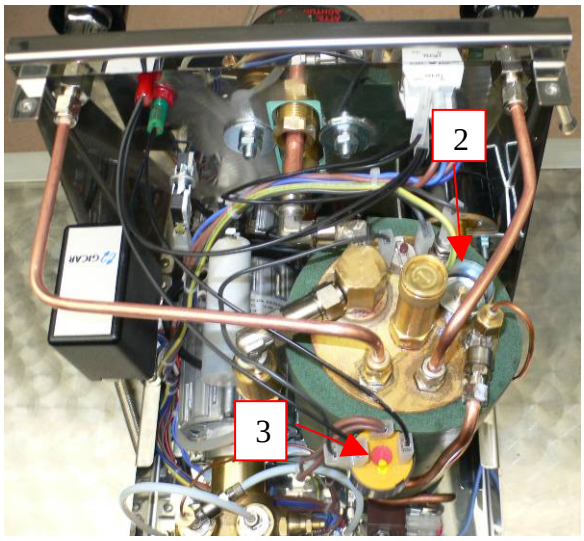
Very good brew temperatures can be achieved with the Vetrano, This does of course change the way in which a user would get the best out of the machine and the procedures for operating the machine. This is clearly covered in the Bella barista user guide supplied with the machine

Please note that your machine will be thoroughly inspected by Bella Barista prior to delivery and they will already have ensured that the machine is operating correctly and boiler pressure adjusted if necessary.

Pressure adjustment can be done by the home user on some machines, but we recommend not attempting this on the Vetrano. Please give us a call first as it may be unnecessary.

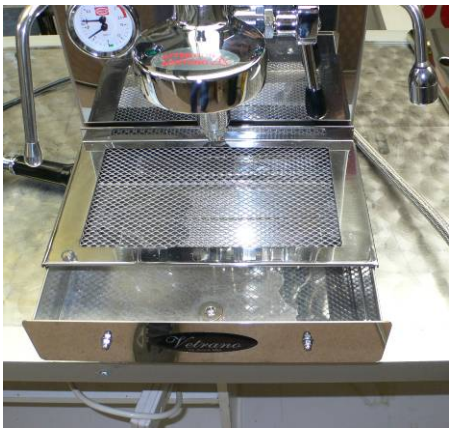
Damage as result of incorrect adjustment will not be covered under warranty (please note correct temperature measurement of brew water is a skilled task, requiring experience and the correct equipment)

Photo gallery



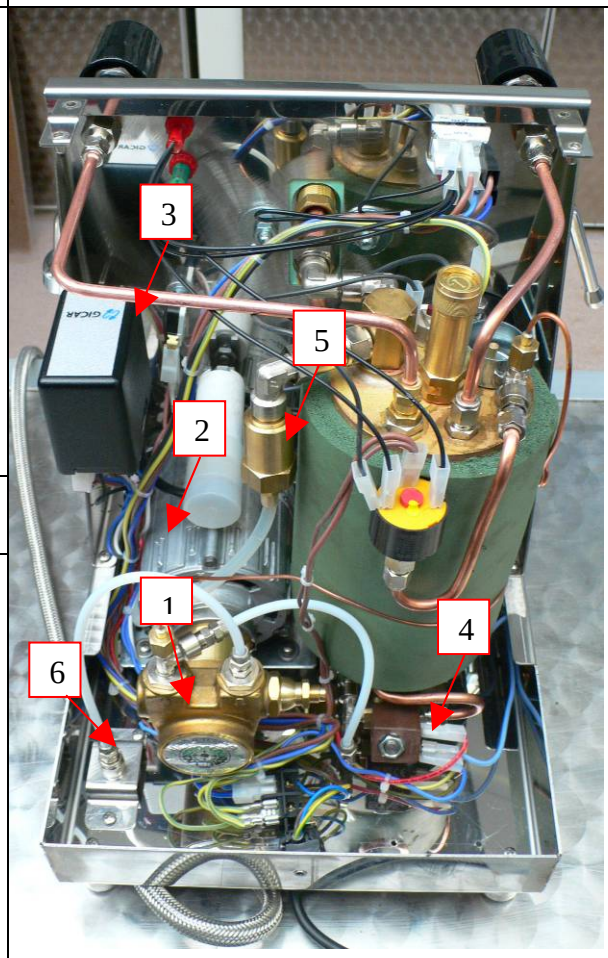
Top of the boiler with hi limit stat (1), vacuum breaker (2) and pressurestat (3)

The front of the machine



Nice large drip tray, slides out without needing to remove cup tray

The group, steam and water wands from below (note the ball joint mountings for the wands)



A shot of the insides, clearly showing the rotary pump (1), RPM pump motor (2), Gicar Auto fill control box (3), Auto fill Solenoid valve (4), OPV valve (5) and mains water inlet (6)

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Final Thoughts

It is one of Quick Mill's "flagship" machines and as such carries a unique pedigree. The Vetrano is a great machine, no doubt about it. It's not a cheap machine and at this level the look of the machine is as important as the quality.

This is an excellent quality machine that will last a lifetime if (if well maintained and carefully used). The quality of the internal components, external components and external finish is really top class; it has the name, the looks and the excellent Faema E61 type group.

Espresso

The Vetrano makes consistently good espressos and easily maintains the temperature during the pour. Domestic volumes of espresso one after another will be no problem with this machine.

Steam Production

The Vetrano is a very, very strong steamer (and as with the Andreja, the strongest of any machines tested so far!). The steam wand is well designed and the 2 holes are not too large. The milk swirls easily you can get good quantities of microfoam before the milk overheats. You will have no problems producing copious amounts of micro-foam, but may need to practice as the very strong steamers are not as forgiving.

Hot Water

It's nice to have plenty of really hot water on tap. The internal boiler has plenty of water available. Recovery time after drawing water is excellent. Drawing water for an Americano, the system recovers very quickly and **has the nicest and smoothest water draw of any machine I have reviewed to date!**

The E61 group head is an industry standard (as are many of the components in the machine), so parts such as, pumps, gaskets, shower screens, filter holders, filter holder handles etc. are all a standard size and readily available from multiple suppliers. This also means that the pricing of these spares is highly competitive. I had a different make of coffee maker many years ago, the gasket and shower screen for that much cheaper machine was more than 3 times the cost of the same components for the Vetrano!

I think there is very little room for improvement, if however Quick Mill ever reviews the design:

1. Please make it a little bit larger and add an internal water tank and a switch/lever as on the Expobar machines, so I can choose between mains and tanked operation. It's a great machine, but not everyone will want to plumb the Vetrano in

2. Nice metal badge in keeping with the quality of the rest of the machine

Overall though, it can only be described as "eye and ear candy". This is because it not only looks great, but it sounds great too. Smooth, quiet and sophisticated…unlike the harsh note of a vibration pump. If you're looking for a plumbed in machine, you would be pressed to find something better than the Vetrano for the home environment.

Is the rotary pump in the Vetrano superior to the vibration pump usually found in these prosumer machines? The research says no, I say yes:

- Pressure regulation is far more accurate stable and controllable
- It's going to last for a very long time in a domestic environment
- Replacement will cost only around £20 more than a Vibration pump
- It just seems to work better

Plenty of people will disagree with me, but I have a rotary pumped Alex, because I like rotary pumps and you will like the Vetrano.

Nice machine!

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